

Thermador[®]

Installation Instructions for Thermador Char Glo[®] Outdoor Barbecues

Models:

**CGB30CZLP • CGB36FZLP
CGB48FZLP • CGB48FSZLP**



Installer: Please leave these instructions with the unit for the owner.

Owner: Please retain these instructions for future reference.



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



AVERTISSEMENT: Si l'information dans ce manuel n'est pas suivie exactement, une incendie ou une explosion peut résulter, entraînant des dégâts matériels, des blessures ou la mort.

Contents

SECTION 1: Safety Information	1
SECTION 2: Gas Requirements	2 – 3
Natural Gas Requirements	2
Propane Gas Requirements	2
Gas Consumption	2
Propane Hook-up	2
Important Gas Supply and Installation Information	3
SECTION 3: Electrical Cautions	4
Electrical Requirements	4
Grounding Instructions	4
SECTION 4: Unpacking, Moving and Placing the Unit	5 – 7
Locating your Char Glo® Barbecue	5
Liquid Propane to Natural Gas Conversion	6
Gas and Electrical Hook-up	7
SECTION 5: Test and Adjustment	8
Checking for Leaks	8
Burner Air Adjustment	8
Installer Checklist	8
Installation	8
Gas Supply	8
Electrical	8

SECTION I: SAFETY INFORMATION

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

AVERTISSEMENT

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

**Service must be performed by a qualified installer,
service agency or the gas supplier.**

TESTED IN ACCORDANCE WITH ANSI Z21.58 – 1995, ANSI Z21.58a – 1998
STANDARD FOR OUTDOOR COOKING GAS APPLIANCES, AND CAN/CGA 1.6-M95,
CAN/CGA 1.6a-M98 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

**This unit is for outdoor use only in a well-ventilated area. Not to be
used in a building, garage or any other enclosed area.**

Check your local building codes for the proper method of installation. In the absence of local codes this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current Issue and National Electrical Code ANSI/NFPA No. 70 Current Issue or the CAN/CGA – B149.1 Natural Gas Installation Code or CAN/CGA - B149.2 Propane Installation Code and C22.1 Canadian Electrical Code Part I.

SECTION 2: GAS REQUIREMENTS

NATURAL GAS REQUIREMENTS -

Inlet Connection: 1/2" NP with 3/8" NPT reducer adapter.

Supply Pressure: 6" to 14" W.C.

Manifold Pressure: 4" W.C.



IMPORTANT: A manual gas shut off valve must be installed external to the appliance, in a location accessible with the unit installed in the enclosure. Make sure the valve is turned off prior to connecting the appliance.



IMPORTANT: Un robinet manuel d'isolement doit être installé à l'extérieur de l'appareil, dans un emplacement accessible avec l'unité installée dans la module. Assurez-vous que le robinet est fermé avant de brancher l'appareil.

PROPANE GAS REQUIREMENTS -

Inlet Connection: 1/2" NP with 3/8" NPT reducer adapter.

Supply Pressure: 11" to 14" W.C.

Manifold Pressure: 10" W.C.

PROPANE HOOK-UP

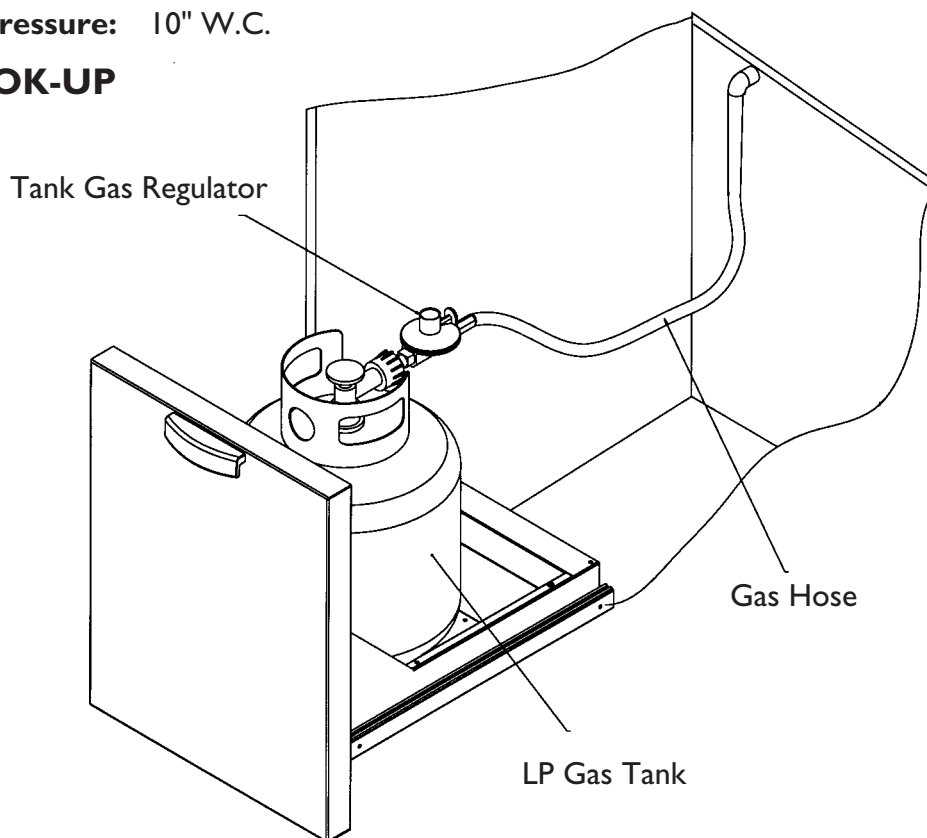


Figure 1

GAS CONSUMPTION

The total gas consumption of the Thermador Char Glo® barbecues with all burners on "HI" is as follows:

CGB30RFZLP	=	52,000	BTU/Hr
CGB36FZLP	=	77,000	BTU/Hr
CGB48FZLP	=	109,000	BTU/Hr
CGB48FSZLP	=	107,000	BTU/Hr

SECTION 2: GAS REQUIREMENTS

For Massachusetts Installations:

1. Shut-off valve must be a "T" handle gas cock.
2. Flexible gas connector must not be longer than 36 inches.
3. Not approved for installation in a bedroom or a bathroom unless unit is direct vent.

CAUTION: The appliance and its individual shut-off valve must be disconnected from the gas supply before any pressure testing of the system at test pressures in excess of 1/2" psig (3.5kPa).

ATTENTION: L'appareil et son individu éteint soupape doit être débranché des avant n'importe quelle pression essayere du système à examen dépassant 1/2" psig (3.5kPa).

CAUTION: The appliance must be isolated from the gas supply system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2" psig (3.5kPa).

When checking the manifold gas pressure, the inlet pressure to the appliance regulator should be at least 6.0" W.C. for natural gas, and 11.0" W.C. for propane.

Do not attempt any adjustment of the pressure regulator.

ATTENTION: L'appareil doit être isolé du circuit d'alimentation de gaz en fermant son robinet manuel d'isolement individuel pendant toutes essais sous pression du circuit de tuyauterie d'alimentation de gaz aux pressions d'essai égales à ou moins de 3.5kPa (1/2 psig).

En controlant la pression de gaz du tubulure, la pression de prise au régulateur de l'appareil devrait être au moins 11.2mm HG pour gaz naturel, et 20.5mm HG pour gaz de propane.

N'essayez aucun réglage du régulateur de pression.

CAUTION: When connecting to propane gas supply, make certain that the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas at the appliance regulator must not exceed 14" water column.

ATTENTION: En se reliant a l approvisionnement de gaz de propane, assurez-vous que le réservoir de gaz de propane est équipé de son Propre régulateur à haute pression en peus du régulateur de Pression fourni avec l'appareil. La pression du gaz au régulateur de l'appareil ne doit pas exéceder 26.1 mm HG.

SECTION 3: ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS



CAUTION

Installation of electrical supply circuit should be done by a qualified electrician in accordance with local codes and ordinances. In the absence of local codes or ordinances, the supply should be installed in accordance with the National Electric Code ANSI/NFPA No. 70, current issue, or Canadian Electric Code C22.1 Part I.

The Thermador Char Glo® barbecues use an electronic ignition system that requires a 120 VAC, 15A, 60 Hz power supply. A properly grounded duplex outlet must be provided adjacent to the lower left rear corner of the unit. See Figure 2.

A properly grounded duplex outlet made for outdoor applications should also be provided above the level of the cooking surface on the left side of the unit. This outlet is required for connection of the rotisserie motor. See Figure 2.



WARNING

Electrical Grounding Instructions

This outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

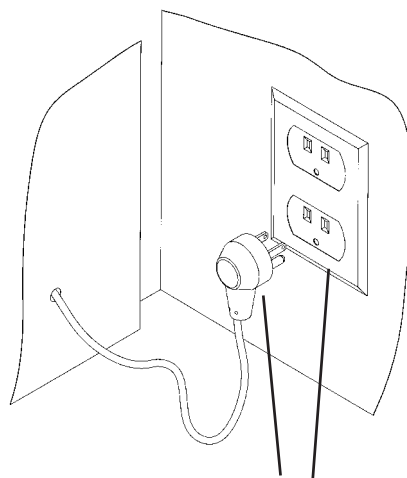


AVERTISSEMENT

Instruction pour la mise a la terre electrique

Cet appareil est muni d'une fiche a trois broches (mise a la terre) afin de vous proteger des chocs et doit etre branche directement dans une prise de courant a trois broches adequatement mise a la tem. Il ne faut pas couper ou enlever la broche de mise a la tem de cette fiche.

Figure 2



BARBECUE

Three-Prong Plug and Receptacle

SECTION 4: UNPACKING, MOVING AND PLACING THE UNIT

LOCATING YOUR CHAR GLO® BARBECUE

Leaving the unit on the pallet, move the unit close to the final installation site. Unpack and remove all accessory items, packing materials and product literature from inside the unit. Verify the gas supply type. If the unit is not compatible with the gas supply, it will be necessary to convert it for use with the supply. See conversion instructions below.

CONVERSION KIT BY MODEL

Model No.	Orifice Description	Part Number	Quantity	Remarks
CGB30CZLP	2.06mm (#46) Orifice Hood, Grill Burner	5040000445	2	To Convert LP To NG
	1.40mm (#53) Orifice Hood, Infrared Burner	5040000443	1	
	Conversion Sticker	5040000623	1	
CGB36FZLP	2.06mm (#46) Orifice Hood, Grill Burner	5040000445	3	To Convert LP To NG
	1.40mm (#53) Orifice Hood, Infrared Burner	5040000443	1	
	0.93mm (#63) Orifice, Smoker Burner	5040000431	1	
	Conversion Sticker	5040000623	1	
CGB48FSZLP	2.06mm (#46) Orifice Hood, Grill Burner	5040000445	3	To Convert LP To NG
	1.40mm (#53) Orifice Hood, Infrared Burner	5040000443	1	
	0.93mm (#63) Orifice, Smoker Burner	5040000431	1	
	1.86mm (#49) Orifice, Side Burner	5040006713	2	
	Conversion Sticker	5040000623	1	
CGB48FZLP	2.06mm (#46) Orifice Hood, Grill Burner	5040000445	4	To Convert LP To NG
	1.40mm (#53) Orifice Hood, Infrared Burner	5040000443	2	
	0.93mm (#63) Orifice, Smoker Burner	5040000431	1	
	Conversion Sticker	5040000623	1	

Tools/Parts Required

Socket Driver-1/4" Drive, 3" minimum extension
3/16" Or 7 mm Socket or Wrench
1/2" Deep Well Socket
1/2" Open Wrench

Phillips Screwdriver
Slotted Screwdriver
Masking Tape

Liquid Propane Conversion to Natural Gas

All models are manufactured at the factory for use with LP gas, and as such require conversion for use with an NG gas supply. The conversion should be done by a qualified technician or your gas supplier. All orifices required for conversion are provided with the units. The following steps are necessary to convert for NG operation:

1. Make sure that the unit is disconnected from the gas and electrical supplies.
2. Remove the grill grates and radiants. Unbolt the main burners from their attachment at the rear of the burner box and remove.
3. Remove the knobs and control panel from the unit.
4. Locate the main burner orifices. From inside control panel area, locate the brass elbows where the orifices are attached. Use a wrench on the flats of these elbows to keep them from turning during orifice removal and installation. Remove the main burner orifices and replace with the NG orifices supplied, marked 2.06 (46). Do not over-tighten orifices. Orifice must extend a minimum of 1/8" into main burner air shutter with burner installed. Make sure burner will not disengage from orifice..
5. From behind the unit, remove the louvered cover on the infrared rotisserie burner housing.
6. Locate the infrared burner orifice and remove. Replace with the NG orifice supplied, marked 1.50 (53).
7. Locate the smoker burner. Slide the orifice out of the burner and remove. Replace with the natural gas orifice supplied, marked 0.93 (63). Reinstall the orifice into the burner.
8. On Model CGB48FSZLP, convert the side burners for NG operation as follows:
 - A. Remove the grate, burner caps, venturis and burner bases. See Fig. 3, next page.
 - B. Remove the burner orifices. Use a 3/16" hex socket on a 3" ratchet extension and apply a piece of tape to the socket to hold the orifice in the socket while removing. See Fig. 3A, next page.
 - C. Replace with the NG orifices supplied, number 1.86 (49). Tighten until snug. See Fig 3B, next page.
 - D. Reassemble the burner bases and venturis. Reinstall burner caps and grate.

NOTE: Install the conversion sticker (supplied) beside the rating label.

SECTION 4: UNPACKING, MOVING AND PLACING THE UNIT

FIGURE 3

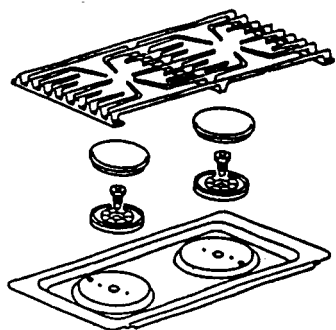


FIGURE 3A

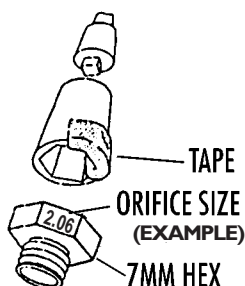
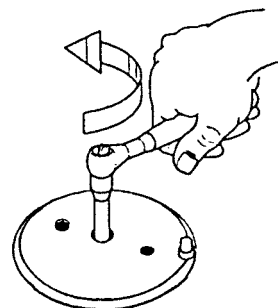


FIGURE 3B

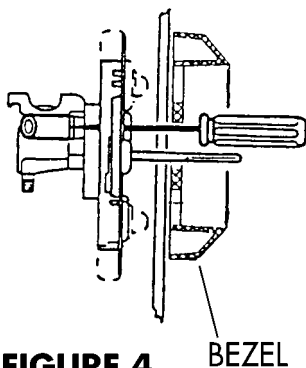
Counter Clockwise to remove



Clockwise to tighten

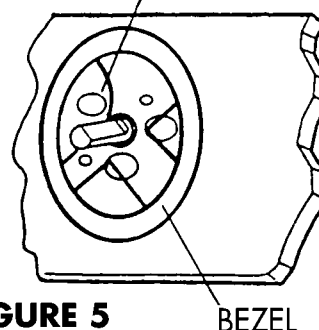
9. On all models, the bypass jet must be turned counterclockwise with a small flat-bladed screwdriver 1 to 1½ turns to set proper low flow rate. See Figures 4 and 5.

FIGURE 4



BY-PASS JET LOCATION

FIGURE 5



10. All Models are equipped with a Tank Gas Pressure Regulator that is mounted on the LP tank connector. The regulator is set for LP. See Figure 6, below.

For use with NG, it must be changed. The regulator is located in the left storage compartment. Remove and replace with the accessory NATHOSE Kit. See Figure 6A, below.

FIGURE 6

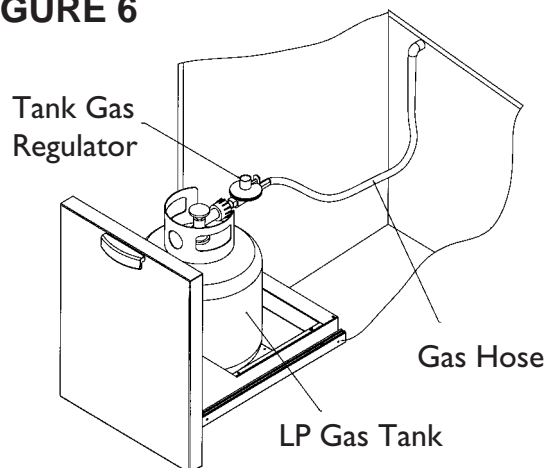
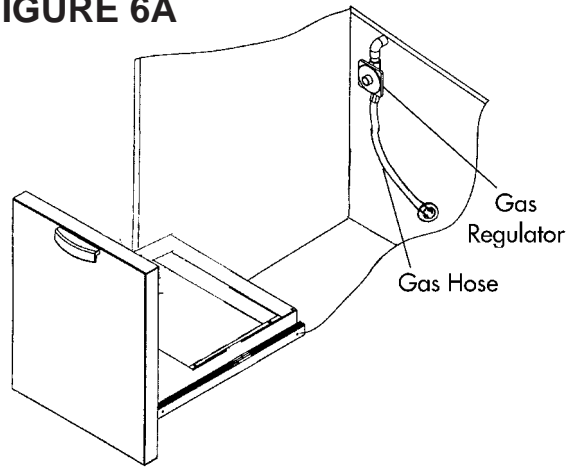


FIGURE 6A



SECTION 4: UNPACKING, MOVING AND PLACING THE UNIT

A regulator can also be purchased locally provided it meets the following specifications:

- The regulator must be rated for 4" W.C. with capacity capable of supplying adequate gas flow based on the input rating of the unit (refer to Gas Consumption in Section 2).
- The regulator must be AGA certified for use with natural gas in an outdoor application.

11. A flexible gas hose must be provided. This hose can be purchased locally provided it is AGA certified for use with natural gas in an outdoor application. Connect the hose to the regulator.

12. Connect the unit to the gas supply.

13. Turn on the gas supply but do not attempt to light any burners. Check the unit for leaks per the instructions in Section 5, Page 8.

14. Reinstall main burners, making sure to install

and tighten the nuts that retain the burners at the rear of the burner box. Reinstall the cover on the infrared burner housing. Connect the unit to the electrical supply. Light all burners one by one and verify proper operation. See Section 5, Page 8.

15. Reinstall radiants and grill grates.

16. The appliance shall not be located under overhead unprotected combustible construction.

GAS AND ELECTRICAL HOOK-UP

With the unit located by the gas stubout, connect the gas supply hose to the manual shut-off valve and open valve. Check the connection points at the shut-off valve for any leaks and repair prior to operating the unit. Connect the power supply cord to the electrical supply outlet.

SITE PREPARATION

To combustible construction -

Below the cooking surface, combustible construction can be placed adjacent to the unit. Clearance of 3" at the lower left rear of the unit must be maintained to allow adequate routing of the gas and electrical supply lines.

Minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction extending above top of unit, 12" from sides and 20" from back.

Dégagement horizontal minimal à respecter entre les côtes et l'arrière de l'appareil et une construction combustible verticale adjacente dépassant la partie supérieure de l'appareil, soit 12" (305mm) ponce des côtes et 20" (508mm) ponce de l'arrière.

To non-combustible construction -

Above the cooking surface, a minimum 8" clearance from the sides is required to allow use of the rotisserie motor and skewer. A minimum of 3" clearance from the rear is required to allow proper opening of the hood. Below the cooking surface, non-combustible construction can be placed directly adjacent to the unit. Clearance of 3" at the lower left rear of the unit must be maintained to allow adequate routing of the gas and electrical supply lines.

In all installations, do not locate this outdoor cooking gas appliance under unprotected combustible overhead construction.

Il est interdit d'installer le présent appareil au-dessous des surfaces combustibles non protégées.

SECTION 5: TEST AND ADJUSTMENT *(MUST BE DONE BY A QUALIFIED INSTALLER)*

CHECKING FOR LEAKS

All points of connection to the gas supply should be checked for leaks anytime you smell gas. It is also advisable to recheck them periodically. Follow the steps outlined below:

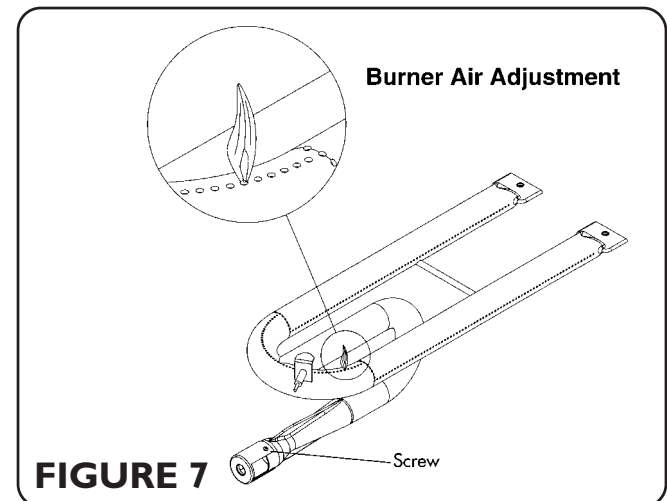
- A. Make a soap solution of one part liquid detergent and one part water.
- B. Make sure all controls are in the "OFF" position. Turn on the gas supply to the unit. Use a spray bottle, brush or rag to apply the solution to all fittings and points of connection from the supply stub out up to and including the inlet to the manifold. Bubbles will form where a leak exists.
- C. If a leak is present, shut off the gas at the supply. Tighten any leaking fittings, turn on the gas and recheck.
- D. If the unit has been converted for use with an alternate gas, make sure the technician checks for leaks at all points of connection in the control panel area and at the infrared burner prior to reassembly of the control panel and cover (Refer to LP to NG Conversion instructions in Section 4).

BURNER AIR ADJUSTMENT

All burners are adjusted for proper flame characteristics at time of assembly. If the unit has been converted for use with alternate gas supply, some adjustment of the air shutter on the main burner may be necessary. Refer to Figure 7. If adjustment is required, loosen the screw on the air shutter and close or open shutter as required to achieve proper flame characteristics. Tighten the screw after adjustment.

All burners should exhibit flames which are blue and stable, with no yellow-tipping, lifting or excessive noise when operating on either natural or LP gases. See Figure 8 for pictorial representation of proper flame characteristics.

The infrared rotisserie burner, smoker burner and surface burners on model CGB48FSZLP are not adjustable. If any of the flame characteristics noted



above are observed, check the burner for dirt or residue in the ports, spider webs, etc., and clean or repair as necessary.

✓ INSTALLER CHECKLIST ✓

INSTALLATION

- Placement of unit.
- Specified clearances maintained to combustible or noncombustible surfaces as applicable.

GAS SUPPLY

- Appliance is connected to the proper type of gas supply.
- Manual gas shut off valve is installed in an accessible location if using house stub out.
- Unit tested and free from gas leaks.
- Gas supply pressure does not exceed 14" W.C.

ELECTRICAL

- Properly grounded receptacle is present for unit and rotisserie motor as necessary.
- The burner box area is free of any packing materials and that the burners, radiants and grates are properly located and installed.
- Burner caps properly positioned and seated on burner bases (Model CGB48FSZLP only).

NOTES

Thermador reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. Thermador, 5551 McFadden Avenue, Huntington Beach, CA 92649.



For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.

Thermador®

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